

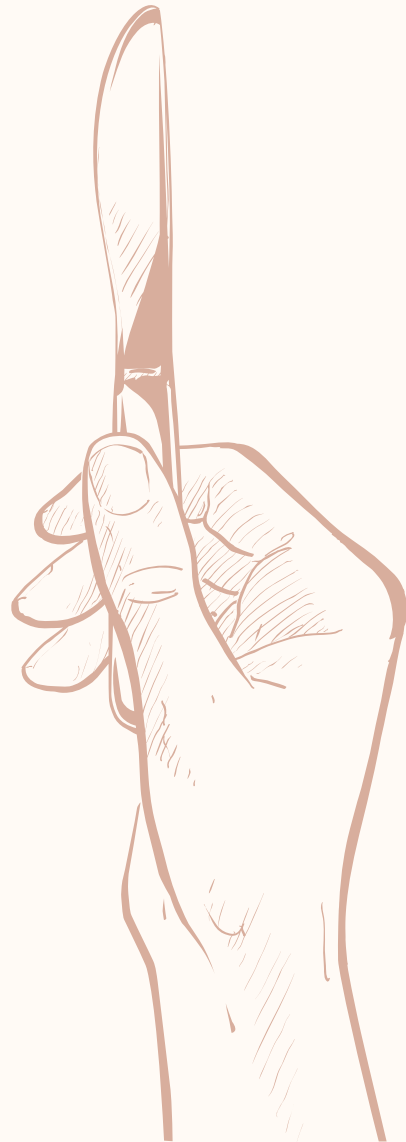
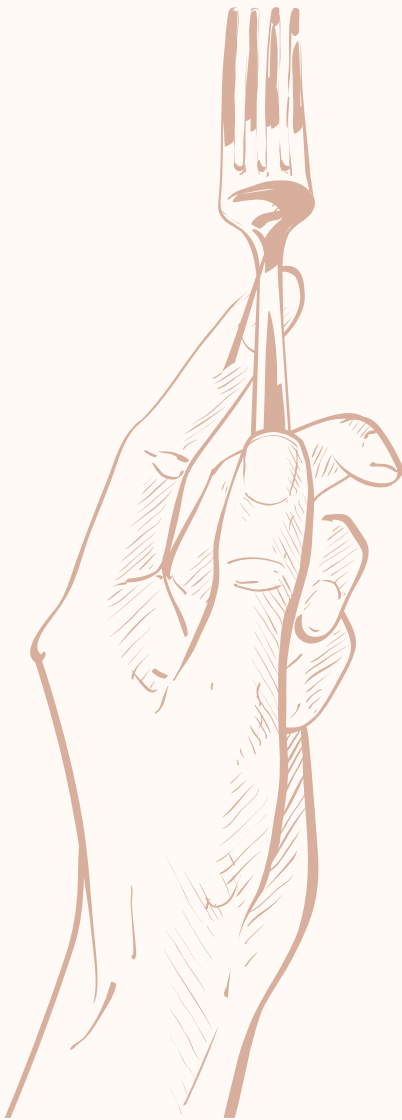


LONDON CORE REVIEW

OUR 3-DAY EVENT MENU

10 - 12 APRIL

2024



**wellcome
collection**



Our coffee is carbon neutral and Rainforest Alliance Certified. Our fresh meat and cooked chicken is UK Red Tractor approved. Our extensive Meat Policy covers all other meats; which is almost exclusively UK Red Tractor on all fresh meat.

Our fruit and veg sourcing policy focusses on UK when in season and available – air freight is a last resort. We only ever use MSC (Marine Stewardship Council) approved fish. We focus on UK landed stock and only make exceptions upon client requests. We prefer to work with line-caught fish or hand-dived molluscs.

Our fresh eggs are only ever from the UK and free-range.

All Benugo manufactured products, from our cakes to our sandwich fillings are made with UK free-range eggs.

We use UK liquid dairy only and a large proportion of our milk is organic. The dairies we work with all ensure cattle producing our milk spend a large proportion of their time outdoors.







**wellcome
collection**



Kindly make a **single** selection for the menu choices shown below for the 3 days shown.

DAY 1

MAIN

- Sour cherry harissa lamb kofta with sesame seeds and mint cress  
- Vegan smoked aubergine tapenade with wild rice and soya yogurt  

SIDE

- Roasted Romanesque cauliflower with tahini and pomegranates  
- Spiced Basmati rice 






DESSERT

- Gluten Free Cheesecake with salted caramel sauce  



DAY 2

MAIN

- Mizo chicken, French beans, mushrooms  
- Bao Bun, teriyaki sauce jackfruit, carrot slaw   

SIDE

- Plain Basmati Rice
- Cucumbers, tomatoes and lettuce and herbs, sumac oil  

DESSERT

- Banoffee pie, bananas, salted caramel, whipped cream   





DAY 3

MAIN

- Baked sea trout, herbed lemon butter   
- Teriyaki glazed charred aubergine, white bean miso purée pomegranates   

SIDE

- Rosemary and garlic roasted potato 
- Roasted butternut squash, quinoa, rocket and lemon dressing 

DESSERT

- Seasonal vegan cake 

ALLERGENS INFORMATION



Milk



Gluten



Soya



Fish



Sulphur Dioxide



Egg



Sesame Seeds

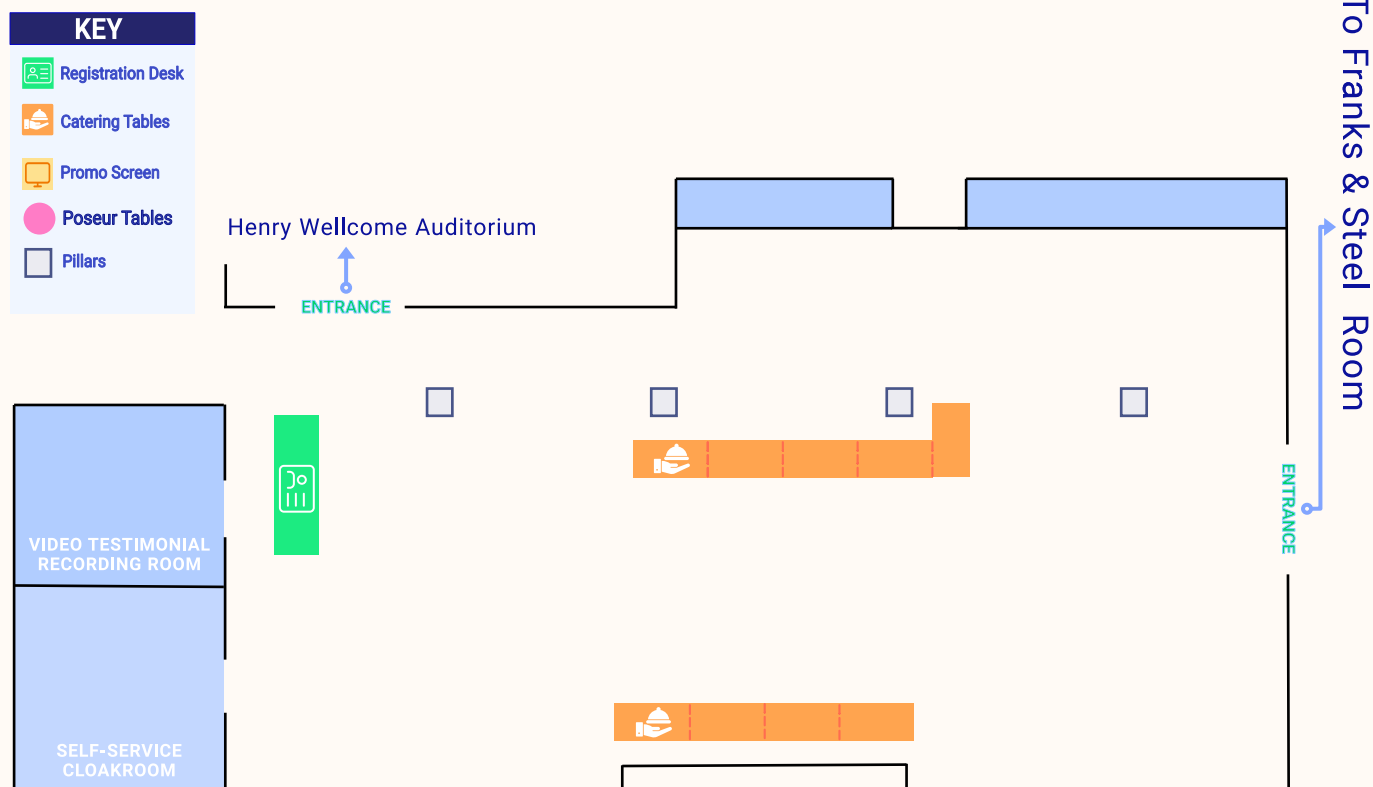


None

Kindly Note: Our Menu Choices are all Halal And Are Non-Alcohol Based

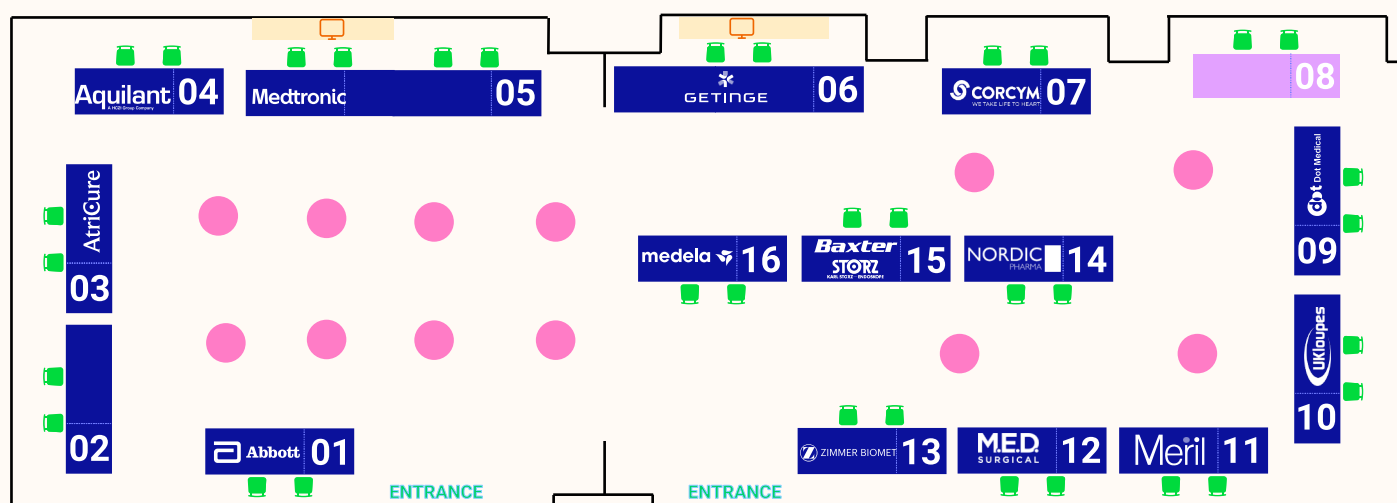
Attendees are courteously requested to collect their foods and beverages from the William's Lounge and head over to the Franks & Steel Rooms to interact with our esteemed sponsors. Poseur standing tables will be provided in the exhibition room.

WILLIAM'S LOUNGE - CATERING



London Core Review

FRANK & STEELE ROOMS - EXHIBITIONS



William's Lounge